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L12: Entry 1 of 7

File: JPAB

Jun 29, 1999

PUB-NO: JP411169160A  
DOCUMENT-IDENTIFIER: JP 11169160 A  
TITLE: BOTTLED FRUIT WINE AND ITS PRODUCTION

PUBN-DATE: June 29, 1999

## INVENTOR-INFORMATION:

NAME

COUNTRY

MATSUKI, MATSUO

## ASSIGNEE-INFORMATION:

NAME

COUNTRY

MATSUKI MATSUO

APPL-NO: JP09362265

APPL-DATE: December 10, 1997

INT-CL (IPC): C12 G 3/00

## ABSTRACT:

PROBLEM TO BE SOLVED: To produce a bottled fruit wine prepared by placing a large fruit in an intact form from the mouth of the bottle therein in relation to the fruit wine produced by placing an alcohol such as SHOCHU (a distilled alcoholic beverage made from grains or sweet potatoes) and the fruit in the bottle.

SOLUTION: This bottled fruit wine is obtained by housing a fruit 16 with a larger diameter than the inside diameter of a mouth part 2 of a transparent or a translucent bottle 1 having the middle part 3 with a larger diameter than that of the mouth part 2 in an intact form in the middle part 3 thereof. A fruit of the family Rosaceae such as a pear or an apple is preferred as the fruit. The bottled fruit wine of this invention is produced by inserting the fruit 16 during a small state thereof intactly borne with a branch into the bottle 1, growing the fruit 16 in the bottle 1, cutting a peduncle when the fruit 16 is mature, harvesting the fruit 16 and placing a SHOCHU, etc. in the bottle 1 gathered together with the fruit 16. A transparent or a translucent bottle is used as the bottle 1 and the fruit 16 is grown in a state of the bottle 1 upside down or the bottle 1 is provided with a cover so as to prevent rainwater from entering. The bottle 1 preferably has the short mouth part 2 and is held by suitably using a string, a net, a supporting bar, etc. so as not to bring the inner wall of the bottle 1 into contact with the fruit 16 during the growth.

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L12: Entry 1 of 7

File: JPAB

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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426/592

KANAI

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L19: Entry 37 of 151

File: JPAB

Mar 30, 1993

PUB-NO: JP405076340A

DOCUMENT-IDENTIFIER: JP 05076340 A

TITLE: ALCOHOLIC DRINK CONTAINING TIDBIT AND ITS PREPARATION

PUBN-DATE: March 30, 1993

## INVENTOR-INFORMATION:

NAME

COUNTRY

KANAI, YOSHIO

## ASSIGNEE-INFORMATION:

NAME

COUNTRY

YOTSUCHIYAN SHOKUHHIN KOGYO KK

APPL-NO: JP03271965

APPL-DATE: September 24, 1991

US-CL-CURRENT: 426/11

INT-CL (IPC): C12G 3/04

## ABSTRACT:

PURPOSE: To prepare the subject drink enabling easy taking of necessary proteins in drinking and to dispense with the consideration to tidbit in carrying an alcoholic drink by mixing tidbit processed to a prescribed size into an alcoholic drink or diluted alcoholic drink.

CONSTITUTION: A tidbit such as squid, shrimp, crab, short-neck clam, clam, beef, pork, chicken, tuna or bonito is formed to a prescribed size, seasoned and coated with a migration-preventing edible film. The tidbit is thrown into an alcoholic drink such as Japanese rice wine, low-class distilled spirits, whiskey, wine or brandy or diluted alcoholic drink and the product is sealed and sterilized in a container to obtain the objective drink.

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**Search Results - Record(s) 1 through 2 of 2 returned.**☐ 1. Document ID: DE 19716799 C1 EP 878536 A2

L5: Entry 1 of 2

File: DWPI

Apr 16, 1998

DERWENT-ACC-NO: 1998-299257  
DERWENT-WEEK: 199850  
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TITLE: Spirits or mead based alcoholic drink - contains hemp syrup sweetened with sugar and whole or shredded hemp leaves

INVENTOR: KRUBICZA, S

## PATENT-ASSIGNEE:

ASSIGNEE	CODE
<u>KRUBICZA S</u>	KRUBI
TCM GMBH	TCMTN

PRIORITY-DATA: 1997DE-1006271 (February 18, 1997)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
DE 19716799 C1	April 16, 1998		002	C12G003/04
EP 878536 A2	November 18, 1998	G	000	C12G003/06

DESIGNATED-STATES: AL AT BE CH CY DE DK ES FI FR GB GR IE IT LI LT LU LV MC MK NL PT RO SE SI

## APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
DE 19716799C1	April 22, 1997	1997DE-1016799	
EP 878536A2	April 16, 1998	1998EP-0106915	

INT-CL (IPC): C12 G 3/04; C12 G 3/06

RELATED-ACC-NO: 1998-252335

ABSTRACTED-PUB-NO: DE 19716799C

## BASIC-ABSTRACT:

An alcoholic drink comprising mainly spirits or mead contains 2-30 vol.% hemp syrup obtained from hemp leaves and mixed with sugar, in addition to at least one whole or coarsely shredded hemp leaf.

ADVANTAGE - The hemp gives the drink a unique taste, while the hemp leaves create an aesthetically pleasing shimmering effect.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: SPIRIT BASED ALCOHOLIC DRINK CONTAIN HEMP SYRUP SWEET SUGAR WHOLE SHRED

HEMP LEAF

DERWENT-CLASS: D16

CPI-CODES: D05-E;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1998-093372

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	RMC
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## 2. Document ID: DE 19716798 C1

L5: Entry 2 of 2

File: DWPI

Apr 16, 1998

DERWENT-ACC-NO: 1998-252335

DERWENT-WEEK: 199827

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TITLE: Spirits or mead based drink flavoured with lemon - contains hemp flower syrup mixed with sugar and optional hemp leaf extract

PATENT-ASSIGNEE:

ASSIGNEE

CODE

KRUBICZA S

KRUBI

PRIORITY-DATA: 1997DE-1006271 (February 18, 1997)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

DE 19716798 C1

April 16, 1998

002

C12G003/04

APPLICATION-DATA:

PUB-NO

APPL-DATE

APPL-NO

DESCRIPTOR

DE 19716798C1

April 22, 1997

1997DE-1016798

INT-CL (IPC): C12 G 3/04

RELATED-ACC-NO: 1998-299257

ABSTRACTED-PUB-NO: DE 19716798C

BASIC-ABSTRACT:

An alcoholic drink comprises : (A) spirits or mead ; (B) 2-30 wt.% hemp syrup obtained from hemp flowers, mixed with sugar ; and (C) 1-5 wt.% lemon.

ADVANTAGE - The hemp syrup gives the spirits or mead a distinct new flavour.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: SPIRIT BASED DRINK FLAVOUR LEMON CONTAIN HEMP FLOWER SYRUP MIX SUGAR  
OPTION HEMP LEAF EXTRACT

DERWENT-CLASS: D16

CPI-CODES: D05-E;

SECONDARY-ACC-NO:

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<u>L22</u>	L19 and l20	3	<u>L22</u>
<u>L21</u>	L16 and l20	4	<u>L21</u>
<u>L20</u>	(ear or ears or stalk or stalks) near6 rice	257	<u>L20</u>
<u>L19</u>	L17 and l5	151	<u>L19</u>
<u>L18</u>	L16 and (l8 or l13)	0	<u>L18</u>
<u>L17</u>	L16 and rice	1893	<u>L17</u>
<u>L16</u>	L15 or sake	11766	<u>L16</u>
<u>L15</u>	l1 near8 l2	6560	<u>L15</u>
<u>L14</u>	gohyakumangoku	0	<u>L14</u>
<u>L13</u>	omachi	532	<u>L13</u>
<u>L12</u>	hattannishiki	0	<u>L12</u>
<u>L11</u>	hattan adj1 nishiki	0	<u>L11</u>
<u>L10</u>	yamadanishiki	0	<u>L10</u>
<u>L9</u>	yamada adj1 nishiki	0	<u>L9</u>
<u>L8</u>	sakami	820	<u>L8</u>
<u>L7</u>	shuzoukoutekimai	0	<u>L7</u>
<u>L6</u>	brew\$3	11904	<u>L6</u>
<u>L5</u>	bottl\$3 or packag\$4 or container\$1	806669	<u>L5</u>
<u>L4</u>	rice	66402	<u>L4</u>
<u>L3</u>	rice or sake or (japan\$3 near6 plant\$1)	70849	<u>L3</u>
<u>L2</u>	drink or drinks or beverage or beverages	72703	<u>L2</u>
<i>DB=DWPI,EPAB,JPAB; PLUR=NO; OP=OR</i>			
<u>L1</u>	alcohol\$2 or ferment\$5	329656	<u>L1</u>

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IBM Technical Disclosure Bulletins

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L17 and 15

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<u>L21</u>	L16 and l20	4	<u>L21</u>
<u>L20</u>	(ear or ears or stalk or stalks) near6 rice	257	<u>L20</u>
<u>L19</u>	L17 and l5	151	<u>L19</u>
<u>L18</u>	L16 and (l8 or l13)	0	<u>L18</u>
<u>L17</u>	L16 and rice	1893	<u>L17</u>
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<u>L15</u>	l1 near8 l2	6560	<u>L15</u>
<u>L14</u>	gohyakumangoku	0	<u>L14</u>
<u>L13</u>	omachi	532	<u>L13</u>
<u>L12</u>	hattannishiki	0	<u>L12</u>
<u>L11</u>	hattan adj1 nishiki	0	<u>L11</u>
<u>L10</u>	yamadanishiki	0	<u>L10</u>
<u>L9</u>	yamada adj1 nishiki	0	<u>L9</u>
<u>L8</u>	sakami	820	<u>L8</u>
<u>L7</u>	shuzoukoutekimai	0	<u>L7</u>
<u>L6</u>	brew\$3	11904	<u>L6</u>
<u>L5</u>	bottl\$3 or packag\$4 or container\$1	806669	<u>L5</u>
<u>L4</u>	rice	66402	<u>L4</u>
<u>L3</u>	rice or sake or (japan\$3 near6 plant\$1)	70849	<u>L3</u>
<u>L2</u>	drink or drinks or beverage or beverages	72703	<u>L2</u>

*DB=DWPI,EPAB,JPAB; PLUR=NO; OP=OR*

<u>L1</u>	alcohol\$2 or ferment\$5	329656	<u>L1</u>
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<b>Database:</b>	<div>US Patents Full-Text Database US Pre-Grant Publication Full-Text Database JPO Abstracts Database EPO Abstracts Database Derwent World Patents Index IBM Technical Disclosure Bulletins</div>
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<u>L24</u>	L23 and l5	136	<u>L24</u>
<u>L23</u>	rice near4 wine	1240	<u>L23</u>
<u>L22</u>	L19 and l20	3	<u>L22</u>
<u>L21</u>	L16 and l20	4	<u>L21</u>
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<u>L3</u>	rice or sake or (japan\$3 near6 plant\$1)	70849	<u>L3</u>
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**DATE:** Thursday, January 16, 2003   [Printable Copy](#)   [Create Case](#)

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<u>L8</u>	sakami	820	<u>L8</u>
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<i>DB=DWPI,EPAB,JPAB; PLUR=NO; OP=OR</i>			
<u>L1</u>	alcohol\$2 or ferment\$5	329656	<u>L1</u>

END OF SEARCH HISTORY

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L19: Entry 66 of 151

File: JPAB

Jul 27, 1988

PUB-NO: JP363181991A

DOCUMENT-IDENTIFIER: JP 63181991 A

TITLE: PRODUCTION OF CASKED SAKE BY SUITABLY MIXING WOOD PIECE, FOR EXAMPLE SUGI OF YOSHINO GROWTH OR THE LIKE, SUITABLE FOR SAKE CASK THEREIN

PUBN-DATE: July 27, 1988

## INVENTOR-INFORMATION:

NAME

COUNTRY

KONNO, KUNINORI

## ASSIGNEE-INFORMATION:

NAME

COUNTRY

KONNO KUNINORI

APPL-NO: JP62012080

APPL-DATE: January 21, 1987

US-CL-CURRENT: 426/106; 426/131

INT-CL (IPC): C12G 3/06

## ABSTRACT:

PURPOSE: To brew flavor of a SAKE (Japanese rice wine) cask, by mixing wood suitable for the SAKE cask as small pieces in SAKE filled in a bottle, plastic container, etc.

CONSTITUTION: Wood suitable for a SAKE cask, e.g. SUGI (Japanese cedar) of YOSHINO growth, etc., as small pieces is mixed in SAKE filled in a bottle, can, plastic container, etc. The wood must not be a size to enter into the mouth in drinking depending on the size of the mouth of the container. A net can be spread over the mouth of the container, etc., to prevent the wood pieces from flowing out. According to this method, SAKE having the flavor of casked SAKE can be brewed even by using the plastic container, etc.

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